

More than 1 hour

Serves 6

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Ingredients

Dressing:

- 5cm knob fresh ginger, grated
 - 2 cloves garlic, minced
 - 3 Tbsp (45ml) each sesame oil and rice wine vinegar
 - 1 Tbsp (15ml) honey
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- 10-12 radishes, thinly sliced
 - ½ red onion, thinly sliced
 - 2-4 mini cucumbers, cut into 2cm rounds
 - ½ cup (125ml) each edamame beans and fresh peas

Method

1. Mix dressing ingredients together.
2. Combine vegetables in a bowl and pour dressing over.
3. Marinate for 30 minutes or up to 1 hour.
4. Serve cold or at room temperature.

COOK'S NOTE:

Here's how to make [sushi rice](#).

[Browse more sides and salads recipes here.](#)